

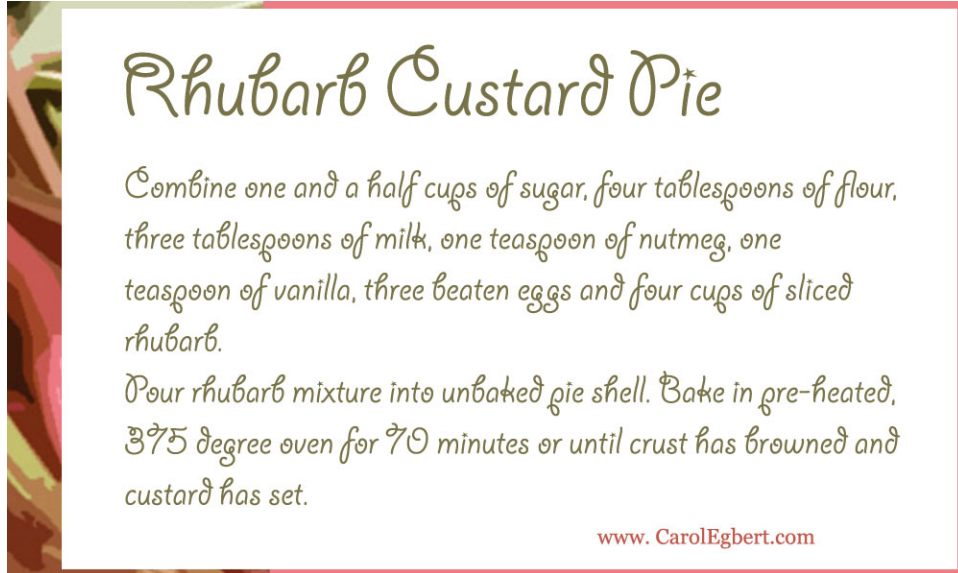
CarolEgbert.com

MUSINGS ON FOOD & COOKING
FROM A VERMONT KITCHEN

Rhubarb Labels -- Print It now !

RECIPE CARD

[Online version of Rhubarb Custard Pie Recipe here](#)

A recipe card with a white background and a red border. The title "Rhubarb Custard Pie" is written in a green, cursive font. Below the title, the ingredients and instructions are written in a smaller, green, cursive font. The website address "www. CarolEgbert.com" is printed in a small, red, sans-serif font at the bottom right.

Rhubarb Custard Pie

Combine one and a half cups of sugar, four tablespoons of flour, three tablespoons of milk, one teaspoon of nutmeg, one teaspoon of vanilla, three beaten eggs and four cups of sliced rhubarb.

Pour rhubarb mixture into unbaked pie shell. Bake in pre-heated, 375 degree oven for 70 minutes or until crust has browned and custard has set.

[www. CarolEgbert.com](http://www.CarolEgbert.com)

PIE LABEL

for Bake Sale or Potluck

A pie label with a white background and a pink border. The title "Rhubarb Custard Pie" is written in a green, cursive font. Below the title, the website address "www.carolegbert.com" is printed in a small, red, sans-serif font. The label is set against a background of a rhubarb plant with green leaves and pink stalks.

Rhubarb Custard Pie

www.carolegbert.com

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